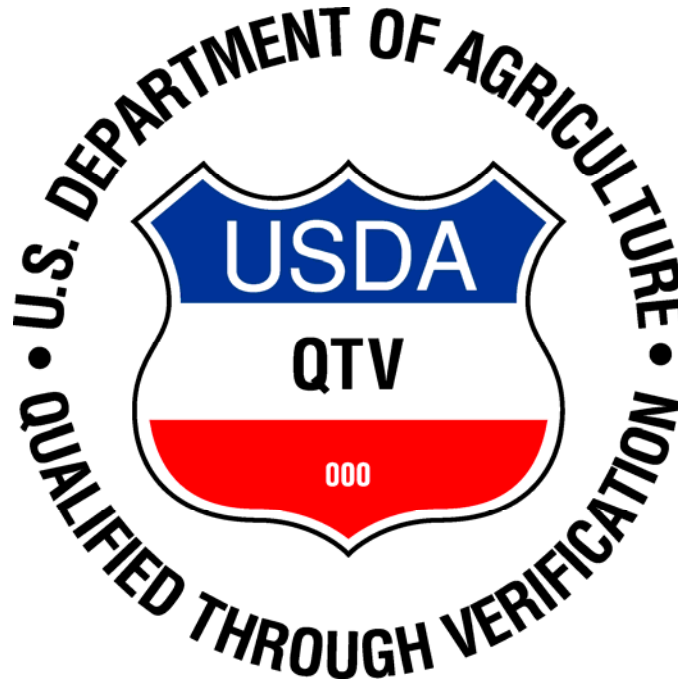




"QUALIFIED THROUGH VERIFICATION " PROGRAM

For The Fresh-cut Produce Industry





“QUALIFIED THROUGH VERIFICATION” PROGRAM

- **Voluntary Government Option Since 1996;**
- **A HACCP-Based Audit Program;**
- **Offers Further Assurance of Safety and Wholesomeness;**
- **User-fee Program with a Performance Incentive; and**
- **Presently Serves the Fresh-cut Industry Only.**





"QUALIFIED THROUGH VERIFICATION" PROGRAM

NEW PROGRAM REQUIREMENTS

QTV now requires that raw produce suppliers must participate in and pass an AMS Good Agricultural Practices and/or Good Handling Practices (GAP/GHP) Verification Audit.

QTV plans must a section listing an applicant's:

- Supplier specifications for each commodity;**
- Raw produce suppliers with growing locations; and**
- Tentative harvesting dates.**





“QUALIFIED THROUGH VERIFICATION” PROGRAM

NEW PROGRAM REQUIREMENTS

Offer a QTV Superior Performance level:

When an applicant maintains a “Level I” status for three successive audits.

The applicant will be provided a “Superior” level certificate and their status will be referenced on our website.

More detailed Microbiological criteria (sampling plans, testing, supplier microbiological testing specifications etc.).

Revised QTV Checklist.





"QUALIFIED THROUGH VERIFICATION" PROGRAM

STEPS TO QTV

- **Formal QTV Presentation & Plant Survey**
- **HACCP (QTV) Plan Development, Review & Approval**
- **Prerequisites (SSOP's, GAPS/GHPs, etc.)**
- **Employee HACCP Certification**
- **Pre-Validation (30 day period)**
- **Employee HACCP Certification**
- **Validation and Service Contract**
- **Continuous Unannounced System Audits**





"QUALIFIED THROUGH VERIFICATION" PROGRAM

The End

Thank you very much!



Processed Products Branch

January 18, 2007